

# MDPH Food Protection Program

## Food Emergency Preparedness and Response Planning

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### **Ma Department of Public Health**

#### **MDPH Food Protection Program**

<http://www.state.ma.us/dph/fpp/fpp.htm>

MDPH Food safety and security information for MA wholesale and retail food industries, local food regulatory agencies, food safety educators and consumers.

#### **MDPH Foodborne Illness Investigation Manual**

<http://www.state.ma.us/dph/fpp/refman.htm>

This reference is part of MDPH's focus on providing more trainings and technical assistance for local boards of health and health department staff. The purpose of the manual is to guide local boards of health and health department staff through foodborne illness investigation and control. It is designed as a comprehensive reference covering both epidemiologic and environmental aspects of a foodborne illness investigation.

#### **MDPH Emergency Preparedness and Response Advisory Committees Website**

[www.state.ma.us/dph/bioterrorism/advisorygrps/index.html](http://www.state.ma.us/dph/bioterrorism/advisorygrps/index.html)

This site will be evolving as new information is added regarding the committees and various workgroups that are working on bioterrorist related activities, such as the Food Vulnerability Work Group, MEMA, Mass Hospital Preparedness and CDC, Funding,

#### **MDPH Emergency Preparedness and Response**

<http://www.state.ma.us/dph/topics/bioterrorism/bt.htm>

General policies, procedures, fact sheets, links and updates on MDPH emergency preparedness and response activities.

### **National Food Recalls, News Alerts And Warnings**

#### **FDA Product Recalls, Alerts and Warnings (Archives)**

<http://www.fda.gov/oc/po/firmrecalls/archive.html>

Recalls are actions taken by a firm to remove a product from the market. Recalls may be conducted on a firm's own initiative, by FDA request, or by FDA order under statutory authority. A Class I recall is a situation in which there is a reasonable probability that the use of or exposure to a violative product will cause serious adverse health consequences or death. A Class II recall is a situation in which use of or exposure to a violative product may cause temporary or medically reversible adverse health consequences or where the probability of serious adverse health consequences is remote. A Class III recall is a situation in which use of or exposure to a violative product is not likely to cause adverse health consequences.

#### **FSIS/USDA Recall Information Center**

[http://www.fsis.usda.gov/OA/recalls/rec\\_intr.htm](http://www.fsis.usda.gov/OA/recalls/rec_intr.htm)

[Introduction, FSIS Recall Information Center](#)

During a meat or poultry recall, FSIS protects the public health by ensuring that potentially hazardous foods are removed from commerce as quickly as possible. The primary role of FSIS is to closely monitor the effectiveness of the firm's recall procedures and to provide scientific and technical advice.

## **General Food Safety And Security Preparedness Information**

**USDA Keeping America's Food and Agriculture Safe** <http://www.usda.gov/homelandsecurity/help.html>  
"What Can You Do?" English and Spanish posters and fact sheets for meal providers, processors and producers.

**USDA and FSIS Homeland Security/Biosecurity Resources** <http://www.fsis.usda.gov/oa/topics/biosecurity.htm>  
[Food Biosecurity Topics Page](#)  
FSIS guideline for food processors and other general information on food security.

**FDA Food Security Preventive Measures Guidance for Food Producers, Processors, Transporters, and Retailers** <http://www.cfsan.fda.gov/~dms/secguid.html>  
This guidance represents FDA's current thinking on appropriate measures that can be taken by food establishments to minimize the risk of food being subjected to tampering or criminal or terrorist actions. It does not create or confer any rights for or on any person and does not operate to bind FDA or the public. This guidance is being issued in accordance with FDA's Good Guidance Practices regulation (21 CFR 10.115; 65 FR 56468; September 19, 2000).

**FoodSafety.Gov - Countering Bioterrorism And Other Threats To The Food Supply** <http://www.foodsafety.gov/~fsg/bioterr.html>  
[www.foodsafety.gov - Countering Bioterrorism and Other Threats to the Food Supply](#)

Useful links to federal, state, local and international government web sites relative to food security.

**FDA's Food Safety and Terrorism Home Page** <http://www.cfsan.fda.gov/~dms/fsterr.html>  
US FDA Public Health and Bioterrorism Preparedness and Response Act of 2002, Title III, Subtitle A, Protection of the Food Supply

**CDC Public Health Emergency Preparedness and Response** [www.bt.cdc.gov](http://www.bt.cdc.gov)  
This site contains agent and threat fact sheets, current press releases and media briefings, detailed information for health professionals, training opportunities and preparation and planning documents.

## **Protecting the Food Supply in a Power Outage**

**Keeping Foods Safe During an Emergency** <http://www.fsis.usda.gov/oa/pubs/pofeature.htm>  
[Keeping Food Safe During An Emergency](#)

A fact sheet in English and Spanish that will help consumers make the right decisions for keeping their food supply safe during an emergency.

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### **Guidelines for Food Safety During Temporary Power Outages**

<http://foodsafety.ucdavis.edu/PowerOutageGuidanceFinal.pdf>

Guideline issued by the CA Department of Health Services' Food and Drug Branch on behalf of the California Food Safety Task Force to provide guidance to the retail food industry. It was developed through the collaborative efforts of the Retail Food Industry, food safety experts at the University of California at Davis, the California Conference of Directors of Environmental Health, California Conference of Local Health Officers, and the California Department of Health Services.

### **Interruption of Potable Water Supply**

#### **MA DEP Handbook for Water Supply Emergencies**

<http://www.state.ma.us/dep/brp/dws/files/emerhdbk.doc>

The purpose of this document is to serve as a guide to the water suppliers during preparation of their *Emergency Response Plan*, as well as, to be followed during emergencies. Identifies the steps that a public water supplier must take during an emergency according to its severity using a Level I, II, III, IV, and V status with Level I being routine problems such as main breaks, and Level V being a nuclear disaster or major terrorist act.

#### **What Does a Boil Order Mean?**

<http://missourifamilies.org/features/nutritionarticles/nut68.htm>  
[What Does a Boil Order Mean?](#)

Consumer information when affected by a boil water order. University of Missouri Outreach and Extension

### **Flooding and Sewage Back-ups in Food Operations**

#### **What can I safely do with the food that went through a flood?**

[http://msucares.com/health/food\\_safety/foodfaq46.html](http://msucares.com/health/food_safety/foodfaq46.html)

A Mississippi State University Extension Services publication with recommendations for discarding and sanitizing food supplies affected by a flood.

#### **MDPH Storm Fact Sheet**

<http://www.state.ma.us/dph/dcs/stormfct.htm>

General flooding information that also includes some consumer guidelines for food safety during power failures.

### **Evaluating Foods for Salvage and Reconditioning**

#### **MDPH Guidelines for Evaluating Food Products for Salvage and Reconditioning**

<http://www.state.ma.us/dph/fpp/web-fp-01.pdf>

These guidelines should be used while conducting an inspection to evaluate food that has potentially been exposed to contamination for salvage and reconditioning. The guidelines address the basic information an inspector needs for inspecting potentially contaminated food, and the procedures to follow when a variety of violations and conditions are encountered. As with any type of inspection or investigation, proper written documentation is required.

## **Monitoring Emergency Food Supplies and Operations**

### **Food Safety Principles for Food Workers**

<http://www.state.ma.us/dph/fpp/retail/training.htm>  
[Massachusetts Retail Food Safety Information - Training Resources](#)

A simple two page food-safety brochure with basic food safety principles and practices available in English, Haitian, Portuguese, Spanish and Vietnamese. These brochures, developed by the MA Partnership for Food Safety Education, can be distributed to persons-in-charge of emergency food operations and their workers, if necessary.

### **Cooking for Groups: A Volunteer's Guide to Food Safety**

<http://www.fsis.usda.gov/oa/pubs/cfg/cfg.htm>  
[HOME PAGE - Cooking for Groups: A Volunteer's Guide to Food Safety](#)

The information provided in this FSIS publication was developed as a guide for consumers who are preparing food for large groups.